INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1841 — Washington, D. C. — August 26, 1961

Minimum Wage Increase

Amendments to the Fair Labor Standards Act which were enacted by the Congress in May (Public Law 87-30) will become effective on Sunday, September 3. On that date, the statutory minimum wage for presently-covered employees will be increased from $1.00 to $1.15 hourly. Two years later, it will rise to $1.25 per hour.

Canners' present exemptions from the overtime provisions of the Act will not be affected. Neither will the "area of production" exemptions. The bill passed this year, however, directs the Secretary of Labor to study these exemptions and to submit a report to the Congress next January, together with his "recommendations for further legislation designed to simplify and remove the inequities in the application of such exemptions."

A questionnaire to obtain information on the use of existing exemptions by processors of agricultural commodities will shortly be mailed by USDA, at the request of the Secretary of Labor.

New Tin Plate Is Developed

Development of "Ferrolite 10," a new grade of "lighter, thinner" tin plate priced 15 cents per base box lower in all basis weights than present ferrolite, was announced by the U. S. Steel Corporation August 18.

Now commercially available, the new grade has a coating of one-tenth pound of tin per base box. Heretofore, ferrolite was produced in one grade only, with a quarter-pound of tin coating per base box.

"Addition of 'Ferrolite 10' enables us to offer can makers a wider range of material," said Richard F. Sentner, executive vice president—commercial, for U. S. Steel.

"At the outset, can manufacturers believe 'Ferrolite 10' will find a ready use in cans produced for frozen citrus juice concentrates and motor oil," he said. "This product also has many other potential uses, and it is expected that further experimentation will develop these additional applications."

Further Study Is Scheduled on Veterinary Inspection

In an effort to resolve the conflict between the canning industry and the armed forces over proposed inspection of canning plants by the military veterinary services, Maj. Gen. Hugh Mackintosh, Director of the Military Subsistence Supply Agency, advised the N.C.A. Procurement Committee at a meeting in Chicago on August 23 that he will suggest to the Surgeon General of the Army that the proposal be presented to an industry advisory committee for consideration.

Chairman John Shafer of the N.C.A. Procurement Committee had called the meeting for the prime purpose of discussing the proposed inspection program and to obtain the views of the committee members as representatives of the canning industry. The Committee was unanimous in the judgment that veterinary inspection as a prerequisite to a canner receiving a subsistence award is unnecessary. The Committee's views were supported by representatives of two regional canners' associations in attendance.

In the Committee discussions it was noted that local, state, and federal food and drug inspections, coupled with the sanitary programs of the canning industry, adequately safeguard the public health. In addition, it was developed that in the case of products that are hermetically sealed and sterilized by heat the sanitary condition of the processing plant cannot affect the health factor of the product.

Accompanying Gen. Mackintosh to the meeting was Col. T. A. Ward, a Veterinary Officer, assigned to the MSSA command, and Glenn E. Greene of the Purchasing Division. Col. Ward represented Brig. Gen. Russell McNellis of the Veterinary Corps of the Medical Service of the U.S. Army.

Senate Votes Funds To Move Food and Container Institute

H.R. 8302, authorizing appropriations for military construction for fiscal year 1962, was passed by the Senate, with amendments, on August 22. The Senate approved a recommendation of its Committee on Appropriations to restore $3,812,000 requested by the Army for facilities to be constructed at the Quartermaster Research and Engineering Center, Natick, Mass., to permit transfer of the Quartermaster Food and Container Institute to Natick from Chicago. An amendment by Senator Douglas (Illinois) to delete this item from the bill was defeated.

The report of the Senate Appropriations Committee stated that "the committee is convinced that movement of the Food and Container Institute to Natick, Mass., is well warranted on both a scientific and economic basis." In its report on the bill last month, the House Appropriations Committee declared it "believes that it is in the best interest of the Government to transfer this function as recommended in the budget." The $3,812,000 was deleted by the House, however, prior to its passage of the bill on July 25.

Members of the Senate-House conference committee on this bill include Senators Stennis (Miss.), Russell (Ga.), Monroney (Okla.), Saltonstall (Mass.), Bridges (N.H.), and Byrd (Va.); Representatives Sheppard (Calif.), Sikes (Fla.), Cannon (Mo.), Jonas (N.C.), and Taber (N.Y.).

Antitrust Bill Hearings

The House Committee on Interstate and Foreign Commerce held public hearings on H. R. 127 (Patman), H. R. 1233 (Steed) and related bills, August 22 and 23. The Patman bill would amend the Federal Trade Commission Act to prohibit loss-leader selling. The Steed proposal would authorize the FTC to issue temporary "cease and desist" orders to prevent certain business practices pending the completion of FTC proceedings concerning those practices.

On August 23, the antitrust subcommittee of the House Judiciary Committee heard testimony on H. R. 6689 (Celler) a bill to authorize the Attorney General to compel the production of documentary evidence re-

quired in civil investigations for the enforcement of the antitrust laws.

On September 6 and 7, the antitrust subcommittee of the Senate Judiciary Committee will conduct public hearings on:

S. 996 (Proxmire et al.) to prohibit a convicted antitrust violator from employment with a company also found in an antitrust infraction for a period of one year.

S. 2252 (Kefauver, Carroll) to increase the penalties for violation of the antitrust laws.

S. 2253 (Kefauver, Carroll, Hart) to increase penalties for price fixing and allocation of markets.

S. 2254 (Kefauver, Carroll) to place responsibility on corporation officials to prevent antitrust infractions.

S. 2255 (Kefauver, Hart) to require bidders on contracts who have submitted identical bids on certain government contracts to certify that the bids were arrived at without collusion.

Four similar bills, sponsored by Representative Celler (N.Y.), are pending before the antitrust subcommittee of the House Judiciary Committee.

Vegetable Seed Carry-Over

The smallest dealers' carry-over of vegetable seeds in 20 years was reported August 22 by the Crop Reporting Board of USDA. The figure for 45 kinds and groups of vegetable seeds as of June 30, totaled 60,162,000 pounds, 40 percent less than last year and 46 percent below the 1955-59 average. The Board attributed most of the reduction to smooth and wrinkled pea seeds. Stocks of these were 62 percent below last year and the smallest in five years. Among other declines were dwarf green bean seeds, 52 percent smaller; garden beet, carrot and cabbage, down from 21 to 30 percent; kale, onion, pole lima bean and pumpkin, down 10 percent or more.

Increases were largest for hybird sweet corn and non-sweet corn seeds, both more than double; pole bean up 85 percent; and open-pollinated sweet corn and pepper, with increases of 33 to 45 percent.

The report indicated that this year's mid-year stocks of old-crop seeds were smaller for 31 of the 45 items included in the survey and higher for 13 others. Among seeds that have dropped farthest below average were wrinkled pea, bean, carrot, cucumber, okra, hybrid sweet corn, and garden beet. Among those with increases were onion, pepper, cabbage, and tomato.

Sanitation, Process Meetings

Arrangements have been completed with the Florida Vegetable Canners Association, the Florida Canners Association, the Southwest Canners Association and the Texas Canners Association for sanitation and processing conferences to be presented by J. W. Bell and C. W. Bohrer, of the Washington Laboratory staff.

These meetings will complete a three-year program covering the Midwest, South, East, and Northeast:

Sept. 23—Fruit and Vegetable Canners Association Auditorium, 4401 E. Colonial Drive, Orlando, Fla.

Sept. 25-27—Florida Canners Association, 490 Third St., N. W., Winter Haven, Fla.

Oct. 2—Hotel Adolphus, Parlor A, Dallas, Texas

Oct. 6—Valley Chamber of Commerce Auditorium, Weslaco, Texas

Tylosin Results Published

Results of experimental applications of tylosin in canning are reported in "Effect of Tylosin and Heat on Spoilage Bacteria in Canned Corn and Canned Mushrooms" by C. B. Denny, J. M. Reed, and C. W. Bohrer of the N.C.A. Washington Laboratory, in the July issue of *Food Technology*. Reprints of the paper will be available soon. The summary is as follows:

Quantitative recovery of *Bacillus stearothermophilus* and *Clostridium botulinum* after heating in the presence and absence of tylosin has indicated that the action of the antibiotic at 1 ppm concentration is only inhibitory. The potency of the antibiotic decreased by a factor of four during an eight-month storage period at room temperature in canned mushrooms.

Results show that viable *Cl. botulinum* spores can grow and produce toxin if present in canned mushrooms when the potency of tylosin decreases after six-eight months' storage. The data show successful experimental use of tylosin to prevent early thermophilic spoilage of canned foods given a minimum health cook (enough to destroy spores of *Cl. botulinum*).

Parade

"America has a new love—frosty-cold soups for summer. However jaded the appetite may be, it quickly responds to the enticing flavor of the first cool sip of sheer deliciousness. For company, try our pictured garden broth; for the family, any or all of the refreshing simpler soups that follow," says Beth Merriman, food editor, in her article "Cool Off With Soup" in *Parade* magazine of August 13.

In the six recipes that are given, canned foods are used 10 times. These foods are beef broth, tomato juice, shoestring beets, cream of celery soup, cream of chicken soup, tomato soup, cream of asparagus soup, and black olives.

An eye-catching photograph of a large bowl of soup with floating chunks of ice in it surrounded by six smaller bowls of appetizing garnishes illustrate this article.

Parade is a nationally distributed Sunday supplement magazine appearing in 65 metropolitan newspapers. It has a circulation of over 9,600,000.

The American Weekly

Amy Alden, food editor, featured a variety of canned foods in her article, "Right Off the Top . . . of the stove come these delicious dinner dishes," which appeared in the July 30 issue of *The American Weekly* magazine.

Miss Alden began, "Here are three good dinners planned for a cook with two burners and a couple of saucepans —ideal for a summer cottage, a boat or a small apartment. They're easy to assemble and serve and should delight your guests."

Canned foods included in the recipes are sliced mushrooms, beef Stroganoff, peas, anchovy fillets, chili sauce, tomatoes, chicken broth, whole kernel corn, Swedish meatballs in sour cream sauce, and cut green beans.

The American Weekly is a Sunday supplement magazine appearing in 35 newspapers with a total circulation of over 10 million.

1961 Pack of Asparagus

(N.C.A. Division of Statistics)

State	1960	1961
	(actual cases)	
Green:		
Md. and Del.	448,630	404,606
New Jersey	830,801	866,797
Illinois	562,026	571,360
Michigan	938,242	823,247
Wash. and Oregon	644,987	723,255
California	1,945,091	1,635,947
Other states	216,297	247,819
Total green	5,586,074	5,273,121
White:		
California	2,140,776	2,786,556
U. S. Total	7,726,850	8,059,677

Other states include: Ark., Iowa, Minn., Pa., and Va.

Summary of Supply, Carryover Stocks and Season Shipments

(N.C.A. Division of Statistics)

CANNED VEGETABLES

	Carry-over date	Supply 1959-60	Supply 1960-61	Canners' Carryover Stocks 1960	Canners' Carryover Stocks 1961	Canners' Season Shipments 1960	Canners' Season Shipments 1961
		(thousands of actual cases)					
Total, 13 canned vegetables	.....	261,037	255,426	39,521	38,046	221,516	217,380
Asparagus	March 1	8,607	9,322	1,280	1,596	7,417	7,726
Green and wax beans	July 1	33,159	33,074	4,050	4,108	29,110	28,967
Lima beans	Aug. 1	3,502	3,851	406	550	3,157	3,301
Beets	July 1	11,607	10,300	2,446	1,572	9,161	8,727
Carrots	July 1	4,749	4,757	1,515	1,458	3,233	3,296
Catsup	July 1	35,039	39,839	6,021	7,965	29,018	31,874
Chili sauce	July 1	3,326	3,278	711	636	2,616	2,642
Corn	Aug. 1	42,823	37,374	2,939	2,117	39,884	35,257
Peas	June 1	38,070	33,248	6,426	2,921	32,244	30,326
Pumpkin and squash	July 1	3,856	4,192	691	952	3,165	3,241
Spinach	March 1	8,219	8,238	1,900	2,007	6,311	6,141
Tomatoes	July 1	29,039	29,886	3,006	4,282	26,033	25,605
Tomato juice	July 1	38,300	38,067	8,130	7,792	30,170	30,275

August 1 Stocks of Canned Asparagus and Spinach

(N.C.A. Division of Statistics)

	Carry-over date	Case basis	Supply 1960-61	Supply 1961-62	Canners' Stocks, Aug. 1 1960	Canners' Stocks, Aug. 1 1961	Season Shipments to Aug. 1 1960	Season Shipments to Aug. 1 1961
			(thousands of cases)					
Asparagus	March 1	actual	8,968	9,582	5,436	6,006	3,533	3,576
Spinach	March 1	actual	*6,630	*7,189	4,027	4,592	2,603	2,596

* Supply to August 1.

Meat Canned in July

under Federal Inspection

(Meat Inspection Division of ARS)

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	10,745	12,515	23,259
Canned hams	16,037	520	16,557
Beef hash	256	3,279	3,535
Chili con carne	496	7,923	8,419
Vienna sausage	273	3,382	3,654
Frankfurters and wieners in brine	0	162	162
Deviled ham	0	455	455
Other potted and deviled meat products	0	2,613	2,613
Tamales	158	1,950	2,109
Sliced, dried beef	19	172	191
Chopped beef	0	631	631
Meat stew	420	6,305	6,724
Spaghetti meat products	218	5,598	5,816
Tongue (not pickled)	21	77	98
Vinegar pickled products	594	1,026	1,620
Sausage	0	229	229
Hamburger	616	7,237	7,853
Soups	913	20,041	20,955
Sausage in oil	179	198	377
Tripe	0	269	269
Brains	0	163	163
Loins and picnics	1,965	91	2,057
All other products 20% or more meat	523	5,873	6,396
All other products less than 20% meat (except soup)	664	15,837	16,501
Total	34,099	96,546	130,644

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 137,183,000 pounds.

Poultry Canning Cost System

A newly-developed system of cost and financial accounting has been made available to poultry processors, and is expected to help them find weak points in their plant operations, states USDA in an August 21 press release. Copies of *A Guide to Uniform Cost and Financial Accounting for Poultry Processors*, Agriculture Handbook 213, are available from the Information Division, Agricultural Economics, USDA, Washington 25, D. C.

1961 Cranberry Production

The 1961 cranberry crop is forecast by the USDA Crop Reporting Board at 1,198,000 barrels, 11 percent below last year, but 15 percent above average. This estimate is based on conditions as of August 15. The crop in Massachusetts is expected to be much below last year's record crop and this decrease more than offsets increases for New Jersey, Wisconsin, Washington, and Oregon, USDA reports.

A crop forecast at 510,000 barrels in Massachusetts is not quite two-thirds as large as last year's record production. Growers estimate that 59 percent of the 1961 crop will be Early Blacks, 37 percent Howes, and 4 percent other varieties. Harvest is expected to begin about the usual time, immediately after Labor Day, and will reach a peak late in September.

New Jersey expects its largest crop since 1953, with production 16 percent greater than last year. Berries are starting to color and most have sized well. Because of a prolonged bloom there is considerable variation in the size of berries.

Wisconsin growers expect their second largest crop of cranberries, 12 percent greater than last year but 8 percent below the record crop of 1959. The season is about 10 days later than usual; thus, berries have not sized as well as usual at this date.

A record large crop of cranberries is forecast for Washington, more than two and one-half times last year's small crop and 10 percent above the previous record crop of 1959. A large Oregon crop is also in prospect, second to the record crop of 1959.

State	Production 10-year ave. 1950-59 (barrels)	Production 1960 (barrels)	1961 Indicated (barrels)	Percent change from 1960
Mass.	559,400	805,000	510,000	− 37
N. J.	90,600	86,000	100,000	+ 16
Wis.	297,300	379,000	425,000	+ 12
Wash.	61,450	42,700	115,000	+169
Ore.	31,160	28,000	48,000	+ 71
Total, five states	1,039,910	1,340,700	1,198,000	− 11

Canned Foods for Defense

Canned foods are important in the new suggestions just made to householders for stocking their family shelters. *Family Food Stockpile for Survival* is the title of a USDA bulletin issued August 22 which recommends a two-week supply of emergency food and water. It was prepared in cooperation with the Office of Civil and Defense Mobilization.

The leaflet tells how to store, and how often to replace, emergency food stockpiles, stating that such food "should be in cans, jars or tightly sealed paper containers * * * Foods should be selected that will last for months without refrigeration."

The recommended supply approximates the two-week's quantity set forth in the Civil Defense Exhibit staged by N.C.A. during the last Convention.

Single copies of *Family Food Stockpile for Survival*, Home and Garden Bulletin No. 77, may be obtained from the Office of Information, USDA, Washington 25, D. C.

Henry M. Loomis Dies; Was Organizer of Claims Service

Henry M. Loomis, 86, organizer of the N.C.A. Claims Division and a long time associate of the late founding Secretary, Frank E. Gorrell, died August 17 after a brief illness. Funeral services were held in Washington August 19 with a number of past and present members of the N.C.A. staff in attendance. Mr. Loomis had retired in 1946 after 30 years of service to the Association.

As Director of the claims work, Mr. Loomis achieved wide recognition in trade and professional circles for the efficient and able manner in which he conducted this activity. The present method of handling cases is very largely the result of innovations he introduced and his constant improvement in methods of carrying out the program.

Mr. Loomis was born in 1875, in Yokohama, Japan, of missionary parents, who were among the first to be admitted to that country. He came to America in 1890, where he completed his high school training, and received the degree of bachelor of science in chemistry in 1897 at the Massachusetts Institute of Technology.

After graduation he spent 6½ years in Niagara Falls, in the employ of the Mathieson Alkali Company and the Acheson Graphite Company. In 1904 he accepted a position as chemist with the Pennsylvania Dairy and Food Commission, doing analytical work and testifying in court cases.

In 1907, the year after the passage of the first Federal Food and Drugs Act, Mr. Loomis entered the service of the Bureau of Chemistry of the U. S. Department of Agriculture as a food inspection chemist. This was the agency then administering the Food Law. He was appointed successively chief of the Galveston, Seattle and San Francisco branch laboratories. When the late Dr. Willard D. Bigelow became N.C.A.'s first Director of Research in 1913, Mr. Loomis succeeded him as a member of the Board of Food and Drug Inspection and served until it was abolished in 1914. He was then appointed chemist in charge of Food Control, which position he filled until his resignation in April, 1916.

His work had attracted the attention of Secretary Gorrell and was well-known, of course, to Dr. Bigelow, and on his resignation from government service Mr. Loomis accepted the position of Director of Inspection of the Maine sardine industry for N.C.A. In 1917 and 1918, in addition to his duties with the Association, he served as a volunteer in the Canned Food Division of the U. S. Food Administration.

Mr. Loomis was appointed National Director of Inspection and Assistant Secretary of N.C.A. in 1919 and organized an inspection service in 22 states. This service was discontinued following the depression in 1921, and in 1922 he took over, among other duties, the direction of the Claims Division, then known as the Consumer Complaint Service.

Canned Foods for School Lunch

APPLESAUCE AND SLICED APPLES

USDA announced on August 24 an offer to buy canned applesauce and canned sliced apples processed from apples of the 1961 crop, for use in the National School Lunch Program.

Purchases will be made with funds appropriated under the National School Lunch Act and with funds transferred by Congress from Section 32. Purchases will depend upon quantities and prices offered. Details and specifications are being mailed to canners.

Offers will be considered only on No. 10 size cans.

Offers to sell must be received by the Fruit and Vegetable Division, Agricultural Marketing Service USDA, Washington 25, D. C., not later than 9 a.m. EDT October 3 for acceptance by October 6. Deliveries will be required during the period October 23 through December 2.

Further details may be obtained from Claude S. Morris of AMS (telephone 202 DU 8-2781).

CANNED TOMATO PASTE

USDA announced August 24 an offer to buy canned tomato paste packed during 1961 for use in the National School Lunch Program.

Offers will be considered only on No. 10 size cans. Purchases will be made on an offer and acceptance basis, using funds appropriated under the National School Lunch Act. Details and specifications are being mailed to canners.

Offers must be received by the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C., not later than 4 p.m. EDT September 8 for acceptance not later than September 15. Delivery will be required during the period October 9 through November 13.

Further details may be obtained from Claude S. Morris of AMS (telephone 202 DU 8-2781).

Processed Vegetable Trend

Americans today eat more vegetables per person than their grandparents of 50 years ago, according to a report released by the Economic Research Service of USDA. Marked increases in consumption of processed vegetables more than offset a shift away from fresh. Vegetable consumption today is about 15 percent per capita greater than a half century ago.

Single copies of *Consumption Trends and Patterns for Vegetables*, Agriculture Handbook No. 215, may be obtained from the Information Division, Agricultural Economics, USDA, Washington 25, D. C.

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